

THE SHERATON SUITES OLDTOWN ALEXANDRIA

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sheratonsuitesalexandria.com

ALEXANDRIA WEDDINGS

Sheraton Suites Old Town Alexandria



Sheraton® 2019

SUITES
OLD TOWN ALEXANDRIA



Sheraton Suites Old Town Alexandria Wedding Packages - 2019

ONE HOUR PRE-DINNER COCKTAIL RECEPTION

- Two (2) Culinary Reception Displays
- 1 Hour of Open Hosted Bar - Cocktails, Beer and Wine

SEATED DINNER SERVED BUFFET OR PLATED STYLE

- Open Bar - 2 Hours - Full bar - Wine, Beer, Liquor
 - Salad First Course- Plated or Buffet
 - Warm Fresh Baked Rolls
 - Entrée, with Starch and Veggie
 - Freshly Brewed Starbucks Coffee and a Selection of Herbal Teas
 - Floor Length White Linens and White Skirting
 - Candle votives and mirrored rounds to compliment your centerpieces
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- Complimentary Menu Tasting for up to four (4) guests
 - Complimentary Wedding Party Holding Room
 - Wood Parquet Dance Floor
 - Complimentary Parking for Guests on the day of the Wedding
 - Discounted Sleeping Room Rate and Personalized Booking Link for you and your guests Sleeping Accommodations
 - Complimentary Suite for the Bride and the Groom --- night of the wedding
 - Complimentary Cake Cutting Service – Client to Supply Cake
 - Complimentary Bartender Service and Professional Banquet Servers
 - Professional On-Site Wedding Specialist to assist you through the entire planning process.

BUFFET STYLE PACKAGE - \$82.52 per person (\$110 per person inclusive of service charge and tax)

Add an additoinal Entrée for \$10 per person

PLATED STYLE WEDDING PACKAGE - \$86.27 per person (\$115 per person inclusive of service charge and tax)

May offer a choice of 2 entrees – and Vegetarian and Special Needs Entrees

Add 1 Additional Hour of Bar – 10.00 per person

4 Hour Beer and Wine Bar – Add \$5.00 Per Person

Kids Menus – 5 to 12 years old- \$35 per person – Selections available

Vendor Meals - \$35 – box lunch or \$45 hot meal

All pricing is per person, unless noted otherwise. Prices are subject to 23% taxable (if applicable) service charge and 11% state and city sales taxes.



CULINARY RECEPTION DISPLAYS

Select Two (2)

CHEESE AND FRUIT DISPLAY

A Selection of Fine Imported and Domestic Cheeses, Gourmet Crackers and Sliced French Baguettes

FRESH DOMESTIC AND EXOTIC FRUITS

Served with Honey Yogurt Dipping Sauce

FRESH GARDEN CRUDITÉS

Served with Curry, Roasted Red Peppers and Cucumber Dill Dips

MEDITERRANEAN DISPLAY

Fresh Hummus, Baba Ghanoush, Olive Tapenade, Marinated olives, Feta Cheese, and Radishes accompanied with artisan Baguettes, Multi Grain Bread, Pita and Sesame Flat Breads

Add 3 Passed Appetizers - for an additional 12.00 per person (ask for a List of Choices)

FIRST COURSE

Select One (1)

SALAD SELECTIONS

- Caesar Salad with Freshly Grated Romano Cheese and Parmesan Bread Crisp
- Fresh Spinach Salad with Sliced Strawberries, Slivered Almonds, Cherry Tomato
- Watercress and Bibb Lettuce Salad with Julienne Red Peppers and Cucumbers
- Mixed Greens, with Carrot Ribbons, Cherry Tomato, Cucumber and Croutons



MAIN COURSE

Select One (1)

- *Parmesan Crusted Chicken Breast with Oven Roasted Tomatoes*
- *Grilled Chicken Breast with Sautéed Forrest Mushrooms*
- *Pan Seared Chicken Breast with Creamy Roast Red Pepper Sauce*
- *Atlantic Salmon with Baby Spinach in a Caper Butter Sauce*
- *Herb Crusted Salmon with Lemon Caper Sauce*
- *Roasted Sirloin Steak with Portabella Mushrooms in a Balsamic-Port Reduction*
- *Grilled Sirloin Steak with Port Wine and Mushroom Sauce*
- *Grilled Hanger Steak with Merlot Demi Glace with Olives and Herbs de Provence*
- *Tortellini Arugula with Roasted Red Peppers and Ricotta Cheese Sauce*
- *Roasted Butternut Squash Ravioli With Sage, Brown Butter and Parmesan*
- *Cajun Roasted Pork Tenderloin with a Port Thyme Reduction*
- *Soy Honey Sea Bass with Cucumber Salsa - \$5*
- *Roasted Petite Filet Mignon with Sweet Onions and Port Wine Compote - \$10*

STARCHES AND VEGETABLES - Select Two (2)

- *Lemon Almond Rice*
- *Roasted Garlic Mashed Potatoes*
- *Rosemary Roasted Red Potatoes*
- *Au Gratin Potatoes With Fresh Herbs*
- *Ratatouille, Squash, Zucchini, Eggplant and Tomatoes*
- *Roasted Asparagus with Red Pepper Strips*
- *Steamed Broccolini*
- *Green Beans with Baby Carrots*